



*Let us help you create a beautiful beginning at...*

## *Sweetwater Country Club*

*Set against a stunning backdrop of lush greens and lakes, Sweetwater Country Club offers the finest in service and cuisine for your special day. Whether it is an intimate ceremony, a lavish reception or a rehearsal dinner, our expert catering and culinary teams will assist you with all of the details needed to make your day truly unforgettable! We also specialize in exceptional cultural events that will cater to your taste preferences and time honored traditions.*



4400 PALM ROYALE BOULEVARD • SUGAR LAND, TX 77479  
281.980.4100 • [WWW.SWEETWATERCC.COM](http://WWW.SWEETWATERCC.COM)

# True Love

*Complimentary Valet Parking for All Guests*

*Four Hour Bar Package*

*To include Imported & Domestic Beers, House Wines & Soft Drinks*

*Butler Passed Hors d'oeuvres*

*Choice of Two (Two Pieces of Each Per Person)*

*Elaborate Fruit Display*

*Plated Dinner*

*House Salad*

*Choice of (1) Chicken Entrée:*

*Panko Crusted Chicken with White Truffle & Sage Cream*

*Spiced Grilled Chicken Breast with Seared Peaches & Pecan Butter Sauce*

*Pan Seared Chicken*

*Parmesan Crusted Chicken*

*Chicken Roulade*

*Honey Spiced Chicken*

*Ice Tea, Regular & Decaffeinated Coffee  
Champagne Toast for Each of Your Guests*

*Also included*

*(4) Hour Reception*

*Service of your cake*

*Complimentary Standard Linen and Centerpieces*

*China, Glassware and Flatware*

*Dance Floor*

*\$64.95++ Per Adult*

*A Custom Wedding Cake may be added for \$5 per person*

**22% CLUB SERVICE CHARGE AND 8.25% STATE SALES TAX WILL BE ADDED TO ALL SALES**



# Pure Elegance

***Complimentary Valet Parking for All Guests***

***Four Hour Bar Package***

*To include Call Brand Liquor, Imported & Domestic Beers, House Wines & Soft Drinks*

***Butler Passed Hors d'oeuvres***

*Choice of Three (Two Pieces of Each Per Person)*

***Imported & Domestic Cheese Display***

*with Gourmet Crackers & French Baguettes  
and an Elaborate Display of Seasonal Fruit*

***An Elegant Seated Meal or Elaborate Wedding Buffet***

***Ice Tea, Regular & Decaffeinated Coffee and Sparkling Fruit Punch  
Champagne Toast for Each of Your Guests***

***Also included***

***(4) Hour Reception***

***Service of your cake***

***Complimentary Standard Linen and Centerpieces***

***China, Glassware and Flatware***

***Dance Floor***

***\$79.95++ to \$91.95++ Per Adult***

*Price ranges based on menu selected*

***A Custom Wedding Cake may be added for \$5 per person***

**22% CLUB SERVICE CHARGE AND 8.25% STATE SALES TAX WILL BE ADDED TO ALL SALES**



# *Happily Ever After*

***Complimentary Valet Parking for All Guests***

***Four Hour Bar Package***

*To include Premium Brand Liquor, Imported & Domestic Beers, House Wines & Soft Drinks*

***Butler Passed Hors d'oeuvres***

*Choice of Three (Two Pieces of Each Per Person)*

***Antipasti Display***

*Assortment of Grilled Vegetables, Italian Meats and Cheeses with Olives and Baguettes*

***An Elegant Seated Meal or Elaborate Wedding Buffet***

***Ice Tea and Sparkling Fruit Punch***

***Champagne Toast for Each of Your Guests***

***International Coffee Station***

*Gourmet Coffee, Whipped Cream, Chocolate Dipped Spoons, Orange & Lemon Zest, Cinnamon Sticks, Chocolate Shavings & Assorted Biscotti*

***Butler Passed Late Night Treat of Warm Chocolate Chip Cookies & Milk Shooter***

***Also included***

***(4) Hour Reception***

***Service of your cake***

***Complimentary Standard Linen and Centerpieces***

***China, Glassware and Flatware***

***Dance Floor***

***\$94.95++ to \$106.95 Per Adult***

*Price ranges based on menu selected*

***A Custom Wedding Cake may be added for \$5 per person***

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# Hors d'oeuvres & Salads

## **HORS D'OEUVRES**

*(See Dinner Packages for Additional Selections)*

### **Chilled**

*Chilled Cucumber Shrimp Ceviche  
Beef Teriyaki Crisps with Wasabi Aioli  
Spicy Chicken Tartlets*

*Strawberry, Basil and Brie Bruschetta  
Smoked Salmon & Cream Cheese Pinwheels on Cucumber Rounds  
Caprese Skewers*

*Red Potatoes with Sour Cream, Herbs & Chives*

### **Hot**

*Southern Style Fried Shrimp with Cajun Remoulade  
Assorted Stuffed Mushroom Caps  
Roasted Meatballs with Raspberry Chipotle Sauce  
Grilled Scallops with Sweet Chili Sauce & Crème Fraiche  
Sesame Chicken Bites  
Spinach Phyllo Triangles  
Tetake Beef Skewers with Ponzu Sauce*

### **SALADS**

*Caesar Salad Freshly Prepared with garlic croutons and parmesan cheese with creamy Caesar Dressing*

*Spinach Salad Baby Spinach Leaves topped with mushrooms, sliced red onions, croutons and chopped eggs with warm bacon dressing*

*Club Gourmet Romaine and Iceberg topped with tomatoes, cucumbers, and croutons with Tequila lime dressing*

*Field Salad Seasonal mixed greens topped with spicy glazed pecans, chopped eggs and Bermuda onions with Paprika dressing*



# Menu Selections & Pricing

*All Pricing is per person*

*All Selections are Accompanied by Chef's Seasonal Vegetables, Your Choice of Rice or Potatoes,  
Warmed Rolls with Butter*

## **Tomatillo Glazed Chicken**

*Grilled Chicken Breast Glazed with Tomatillo Salsa, Sauteed peppers and Onions*

*Pure Elegance \$79.95 / Happily Ever After \$94.95*

## **Blackened Breast of Chicken**

*Seasoned with Cajun spices and blackened in cast iron skillets, served with dirty rice, stewed okra and Worcestershire butter*

*Pure Elegance \$79.95 / Happily Ever After \$94.95*

## **Bacon Wrapped Chicken Breast**

*Stuffed with andouille sausage cornbread, wrapped in bacon honey mustard glaze*

*Pure Elegance \$79.95 / Happily Ever After \$94.95*

## **Chicken Schnitzel**

*Lightly breaded Chicken breast sautéed with lemon, artichokes and mushrooms*

*Pure Elegance \$79.95/ Happily Ever After \$94.95*

## **Chicken Oscar**

*Breast of Chicken Sautéed & Topped with Sweet Crab, Asparagus and a Tangy Lemon Butter Sauce*

*Pure Elegance \$80.95/ Happily Ever After \$95.95*

## **Pecan Crusted Brook Trout**

*Boneless fresh water brook trout, baked, lightly crusted with ground pecans finished with parsley lemon butter*

*Pure Elegance \$82.95 / Happily Ever After \$96.95*

## **Herb Crusted Salmon**

*Baked Atlantic Salmon, crusted with fresh herbs and bread crumbs, complimented with a mustard dill cream*

*Pure Elegance \$82.95 / Happily Ever After \$96.95*

*The following selections available as plated meals only:*

## **Almond and Parmesan Crusted Snapper**

*Baked with Italian Style Vinaigrette and White Wine  
Pure Elegance \$84.95 / Happily Ever After \$98.95*

## **Tournedos of Beef**

*Served with a Wild Mushroom Demi-Glace  
Pure Elegance \$86.95 / Happily Ever After \$101.95*

## **Petite Filet Mignon**

*Served with Fresh Herb Demi-Glace  
Pure Elegance \$86.95 / Happily Ever After \$101.95*

## **Steak Diane**

*Twin medallions of tenderloin, sautéed with mushrooms, flamed with brandy and sherry and finished with demi glaze  
Pure Elegance \$86.95 / Happily Ever After \$101.95*

## **ELABORATE WEDDING BUFFET**

**Choice of one Salad, Two Entrees, One Starch and One Vegetable**

*Pure Elegance \$84.95 / Happily Ever After \$99.95*

**Third Entree: Additional \$9 Per Person**

*See Catering for Buffet Entrée Selections.*

*To give your guests a choice of entree, the higher charge will be applied for all entrée selections and the quantity of each entrée selection will be due 10 days before event. All Salad, Starch & Vegetable Selections must be the same for each entrée selection.*

# Ceremony Package

**Outdoor Ceremony:**  
**Back Lawn**  
**(includes 200 chairs)**

**\$1000 +**



**Indoor Ceremony:**

**Full Ballroom Ceremony / Half Ballroom Ceremony**

**\*\*requires the room to be re-set from Ceremony to Reception\*\***

**\$ 1,500 + / \$1000**



**Indoor Ceremony:**

**Salon Ceremony**

**Seats 120 Max**

**\$500 +**



## **Ceremony Packages Includes the following:**

- Space for 1 hr. Rehearsal (must be scheduled through Sweetwater & location may differ from ceremony location day of)
- Guest Seating (white garden chairs for outdoor ceremonies)
- White Columns for incoming alter arrangements
- Bridal Changing Room  
(accessible up to 2 hrs. before scheduled Ceremony time)  
**\*\*All personal items must be removed from Changing Room, 1 hour after completion of Ceremony\*\***
- Men have access to the Men's Locker Room  
**\*\* All personal items must be removed from Changing Room, 1 hour after completion of Ceremony\*\***

## **Bridal Suite Snacks: (must be pre-ordered and a minimum of 8 people required)**

- Fresh Seasonal Sliced Fruit Tray  
with Berry Yogurt Dip: \$50 (Feeds 12)
- Vegetable Crudit  with Herb Dip: \$50
- Imported & Domestic Cheese Board  
with crackers & Baguettes: \$75 (Feeds 12)
- Assorted Tea Sandwiches : \$18 per dozen
- Champagne &/or Wine: \$28.00 per bottle
- Assorted Juices: \$12 per carafe  
**\*\*No outside alcohol may be brought in\*\***

**\*\*\*Ceremony Fee does not go towards your Food & Beverage Minimum Spending\*\*\***

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# What's Trending Now

## Exciting Enhancements for Your Special Day!

Let us help you make your extraordinary event unique with these cutting-edge Wedding Trends

*\*Beverage upgrades must be in addition to purchased bar package.*

### BEVERAGE UPGRADES

#### **SIGNATURE COCKTAIL (HOT TREND!)**

Enhance your special day with a Signature Cocktail that highlights your personal style. Whether you are matching a color scheme, a "his & hers" selection, or something that represents your heritage (Texas or not!), a signature drink can add that special touch.

**See Catering Department for Details & Pricing**

#### **WEDDING MARTINI BAR**

Something Old, Something New, Something Borrowed, Something Blue... Turn this time honored wedding phrase into a hip way to impress your guests! They'll be sure to remember these cocktails long after the event is over. It includes a traditional Dirty Martini with two olives, a Cosmopolitan, a Mexican Martini and a Blue Martini, as well as descriptive signage at the bar.

**\$6.00 Per Adult (added to any Bar Package)**

#### **CUSTOM CHAMPAGNE BAR**

Champagne is an international symbol of celebration. Allow your guests to celebrate your special day with their own Champagne Blend. A separate Champagne Station will be setup for your pre-reception.

**\$6.00 Per Adult (added to any Bar Package)**

### LATE NIGHT TREATS

#### **COMFORT FOODS**

Bring back your favorite childhood food on the most important day of your life. Fried Mac & Cheese Bites, Mini Chicken Fried Steak with a dollop of Mashed Potatoes, Sliders & Fries, Grilled Cheese with Tomato Soup Shooters, Mini Heart Shaped PB&J Sandwiches, Mini Breakfast Tacos & OJ Shooters or Warm Chocolate Chip Cookies & Milk Shooters

**See Catering Department for Details & Pricing**

**\$75 Chef Fee**

#### **GOURMET PIZZA BAR**

Choose two of the following Meat Lovers, BBQ Chicken, Buffalo Chicken, Vegetarian, Margarita, Pepperoni or Traditional Cheese

**\$5.95++ Per Person**

**\$75 Chef Fee**

#### **CONCESSION STAND STATION**

Reminisce some of your date nights with a Late Night Concession Stand Station. Includes Buttered Popcorn, Giant Soft Pretzels, Cracker Jacks, Assorted Lay's Potato Chips, Nachos with Cheese and Jalapenos and Assorted Candy's.

**\$7.95++ Per Person**

#### **SMORES STATION**

Enjoy the childhood yumminess of marshmallows, graham crackers, and chocolate roasted over an open flame

**\$6.00++ Per Person**





# Rehearsal Dinner Package

*Two Hours of Hosted Bar*

*To Include Call Brand Liquor, Domestic & Imported Beers, House Wines and Sodas*

**Choice of Themed Buffet (Minimum of 25 people) or Elegant Seated Meal**

## **Little Italy Buffet**

*Caesar Salad*

*Traditional Beef or Vegetarian Lasagna*

*Parmesan Crusted Chicken*

*Penne tossed with Shrimp, Sundried Tomatoes and Basil*

*Cream Sauce*

*Italian Seasoned Vegetables*

*Fresh Garlic Bread*

*Tiramisu*

## **Texas BBQ Buffet**

*Potato Salad*

*Coleslaw*

*Smoked Beef Brisket*

*Smoked Sausage*

*Whiskey BBQ Chicken*

*Barbecue Sauce & Condiments*

*Ranch Style Beans*

*Roasted Corn with Bacon & Peppers*

*Cornbread Muffins*

*Apple Pie*

## **Mexican Fiesta Buffet**

*Tortilla Chips with Queso and Salsa*

*Beef and Chicken Fajitas*

*Served with Tortillas, Onions, Cheese, Pico de Gallo,*

*Sour Cream, Lettuce and Jalapeños*

*Cheese Enchiladas*

*Mexican Rice*

*Charro Beans*

*Caramel Flan*

## **Elegant Seated Meal**

*Tossed Green Garden Salad, Rosemary Roasted New*

*Potatoes, Seasonal Vegetable Medley and*

*Dessert*

*Your Choice of One of the Following Entrées:*

*Chicken Marsala*

*London Broil with Caramelized Onion Demi*

*Grilled Salmon with Tomato Caper Relish*

***\$44.95++ Per Person (or \$32.95++ with no Alcohol)***

***Additional Entrée Selections Available***

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# Bridal Shower, Bridesmaid Luncheon or Post Wedding Brunch

## **SOMETHING BORROWED**

*Mirror Tiles • Hurricane Lamps with Candles • Gift Table, Cake Table • Standard Linens are included*

### **Bridal Bliss Plated Lunch**

*Tossed Garden Salad*

*Creamy Chicken Crepes*

*Wild Mushroom Sauce*

*Green Beans Amandine and Rice Pilaf*

*\$17.95++*

### **Blushing Bride to Be Plated Lunch**

*Tossed Garden Salad*

*Individual Quiche*

*Choice of Spinach or Lorraine Quiche*

*Rice and Vegetables*

*\$17.95++*

### **Showered with Gifts Hors d'oeuvres Buffet** ***(Minimum 25 people)***

*Assorted Tea Sandwiches, Chicken Salad, Tuna*

*Salad, Cucumber Cream Cheese*

*Fresh Fruit Display with Berry-Yogurt Dip*

*Imported & Domestic Cheese Display with*

*Specialty Crackers*

*Assorted Mini Quiches*

*Petit Red Potatoes with Herb Sour Cream, Chives  
& Bacon*

*\$23.95++*

### **The Honeymooners Brunch** ***(minimum 25 people)***

*Freshly Baked Croissants*

*Bagels and Sweet Breads*

*Butter, Cream Cheese and Preserves*

*Fresh Seasonal Fruits*

*Cooked to Order Omelet Station*

*Belgian Waffles with*

*Assorted Flavored Syrups and Whipped Cream*

*Country Breakfast Potatoes*

*Tossed Green Salad with Assorted Dressing*

*Roast Pork Tenderloin*

*Chicken Roulades*

*Vegetable Medley*

*Rice Pilaf*

*Assortment of Freshly Baked Desserts*

*\$28.95++ Per Person*

*Omelet Chef \$75.00 each (1 per 50 people)*

### **Beverages**

*Two Hours of Mimosas and Champagne can be  
added for an additional \$12.00 per person*

*Ice Tea, Coffee & OJ \$25 a gallon*

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# Frequently Asked Questions...

## ***What services does my Sweetwater Sales Director provide?***

Our Sales Directors help you all the way through the planning process of your special day at Sweetwater, which includes up to 3 one on one meetings to go over questions, menu planning, set up details and agenda.

## ***Do I need to hire a Wedding Coordinator?***

If you are hosting your ceremony at Sweetwater, yes, you are required to hire a coordinator who will run your ceremony rehearsal along with your ceremony the day of. If you are just hosting your reception here, you are not required to hire a coordinator, but you will need someone to set up any items such as pictures, sign in book, table decorations, etc. that you may have.

## ***How soon can we get into the room to decorate?***

We guarantee 2 hours prior to the start of the event however one week before your event we can let you know if there is nothing booked prior to your event, we may allow more time before hand for set up. If you want to guarantee more time for set up, you must book the time slot before you as well.

## ***What if I don't see my perfect menu in your packet?***

We love to customize our menus to fit your specific tastes and needs. Just let us know the direction you wish to go and our Chef and Catering Team will help you create the perfect menu for your event.

## ***Does Sweetwater provide a tasting?***

We do provide one complimentary menu tasting for two people although you are welcome to bring additional guests and share the plates we provide. We schedule the tasting three to four months prior to your wedding as long as your wedding has been secured with a contract and deposit. You may select up to five hors d'oeuvres and up to three entrees for your tasting. Tastings are scheduled through your Sweetwater Sales Director Tuesdays through Saturdays between the hours of 2pm and 4pm based on availability.

## ***How many people can Sweetwater hold?***

We do have several rooms accommodating small weddings from 25 to larger weddings of 300. Our Grand Ballroom can accommodate a maximum of 300, or 260 with a dance floor. We also have our Fountain Room that can accommodate 80 people with a dancefloor or there are also the Salons or the Loft which can both accommodate a maximum of 50 people with a dance floor.

## ***What if I want to give my guests a choice of Entrée?***

If doing a plated meal you are more than welcome to give your guests a choice of up to 3 entrees. This must be done on your RSVP card in your invitations, as all counts are due to your Sweetwater coordinator 10 days before your reception. When selecting an entrée option menu, all entrees must be served with the same salad, starch and vegetable selections. Place cards will also be necessary to identify each guest's entrée selection.

## ***What about deposits and final payment?***

We require a deposit of 30% of your food and beverage minimum which is applied towards your balance. 4 months prior to your wedding, 1/2 of the estimated balance is due and 10 days prior to the wedding is when your final guest count and final payment are both due. Payments can be made in smaller increments leading up to the 4 month payment due and the final payment. We accept cashier checks, money orders, cash or credit cards for all payments. A personal check is accepted for the deposit and 2nd payment if within the time line listed above. A personal check will not be accepted for the final payment.

## ***What if not all my guests show up?***

Once the guarantee is given 10 days prior to your wedding, you will be charged for that number even if less people attend. Due to health standards, no food may be removed from the premises, with the exception of your specialty wedding cake.

## ***Do you allow outside catering or alcohol to be brought in?***

We do allow licensed outside "ethnic" caterers to bring in food. We charge \$18 per guest which does not go towards the food & beverage minimum and covers the use of our chafers, silverware, glass, china, etc. You must still meet the food and beverage minimum set forth.

We do not allow outside liquor to be brought into the Club as all alcoholic beverages must be purchased through the Club. Should you or any guests bring alcohol onto the premises it will be confiscated and disposed of and is grounds for us to end the event on the spot. Any alcohol that is confiscated will not be returned.

## ***Do I need to use your preferred event professionals?***

We highly recommend our vendors for extreme quality, reliability and professionalism for your wedding, however you are not required. All vendors are guaranteed at least a 2 hour window of setup time and all items must be removed following the conclusion of the event unless previous arrangements have been made with your Sweetwater coordinator. All vendors must supply their own equipment for setups. The club is unable to loan guests or vendors any equipment or ladders.

